

# CAMEL VALLEY

CORNWALL

*Family Run Since 1989*

## 2023 CAMEL VALLEY ROSE

### Vineyard

The prolonged ripening duration afforded by England's cool climate contributes to the vibrant acidity, improved aromatic qualities, and slender profile of the wine. Additionally, all vines are cultivated in medium loam soil, which further enriches the fruit characteristics.

### Winery

All grapes undergo de-stemming, crushing, and immediate pressing, which reduces oxidation and maintains the inherent characteristics of the juice. The juice is then passively inoculated to lower the yeast count, facilitating prolonged cool fermentations. The fermentation is carried out entirely in stainless steel at a temperature of 15°C.

### Tasting note

Shining with red berry fruits and aromatic herbals which enhance the glowing intensity. Very lifted and bright with a crisp acidity and lengthy savory finish.

### Awards

2024 Decanter Gold Medal

### ANALYSIS

Alcohol Content 12%

Residual Sugar 4.2g/l

Acidity 7.3g/l (tartaric)



